



## 2007 RUTHERGLEN ESTATES DURIF

*Incredible depth, incredible colour, incredible flavour...*

### VINTAGE CONDITIONS

Despite limited rainfall, late spring frosts and one of the earliest harvest on record, we are very happy with the results of the 2007 vintage. One of the earliest and compressed harvest periods on record, the wines of 2007 have great intensity of flavour, freshness and colour.

### TASTING NOTES

Durif is a red grape variety whose origins are in southern Rhone region of France. No longer recognised in France, most plantings of Durif are now in northern Victoria, as well as in California, USA, where it is known as Petit Sirah. Durif has small berries and indelibly coloured and highly tannic skin. It is known for its incredible inky colour, full flavour, firm tannins, and ability to age and cellar well.

Durif is ideally suited to Rutherglen, as it is a late ripening variety, requiring a warm climate and an extended ripening period to develop its full flavour and structural potential. Durif has been grown in Rutherglen for over a century, the particular Rutherglen 'clone' has developed an intensity and complexity of aroma, flavour and structure that is not seen in any other region of the world, justifying Durif's recognition as Rutherglen's icon variety.

The result of a fabulous vintage, the 2007 Durif has an incredible depth of colour and flavour. Intense varietal berry and stewed cherry notes, mixed fruit spice, licorice, chocolate and sweet vanilla and elegant oak enhancement make this one of our best Durif's.

### WINEMAKING

Our Durif is deliberately picked at varying stages of ripeness not only to maximise the broad spectrum of flavours and aromas that the variety can display, but to produce a balanced, well structured and refined wine without the excessive alcohol levels with which Durif wines are often associated.

Fruit is harvested at cool temperatures and then soaked for 48 hours before inoculation and fermentation with a spicy Rhone yeast. The finished wine is aged for up to 12 months in a combination of large French and American oak barrels, and approximately 15% of this oak is new.

### AWARDS

**TROPHY** Best North Eastern District Dry Red Wine Not Exceeding Three Years of Age (Best North East Red)

**TROPHY** RL Seppelt Perpetual Trophy for Best District Dry Red One or Two Years Old (Best Rutherglen Red)

**GOLD** Rutherglen Wine Show 2009

**SILVER** Rutherglen Wine Show 2010

**SILVER** Brisbane Fine Wine Festival 2009

**SILVER** Federation Square Wine Awards 2009

**BRONZE** Royal Queensland Wine Show 2009

**BRONZE** Cowra Wine Show 2009

**BRONZE** Royal Adelaide Wine Show 2008

**BRONZE** Rutherglen Wine Show 2008

**BRONZE** Victorian Wine Show 2008

### EAT WITH

Durif loves game, venison and stronger meats. Also great with slow cooked hearty winter casseroles and roasts. Our Senior Cellar Hand, Arron recommends kangaroo pie.

### CELLARING

Up to 10 years.

### WINE DETAIL & ANALYSIS

Variety Durif

Region Rutherglen, North East Victoria

Harvest date February to March 2007

Release date January 2009

Alcohol 14.5%

Oak treatment Up to 12 months in new and old French and American oak vessels

Total acid 6.83g/L

pH 3.57

Residual sugar 0.27g/L

